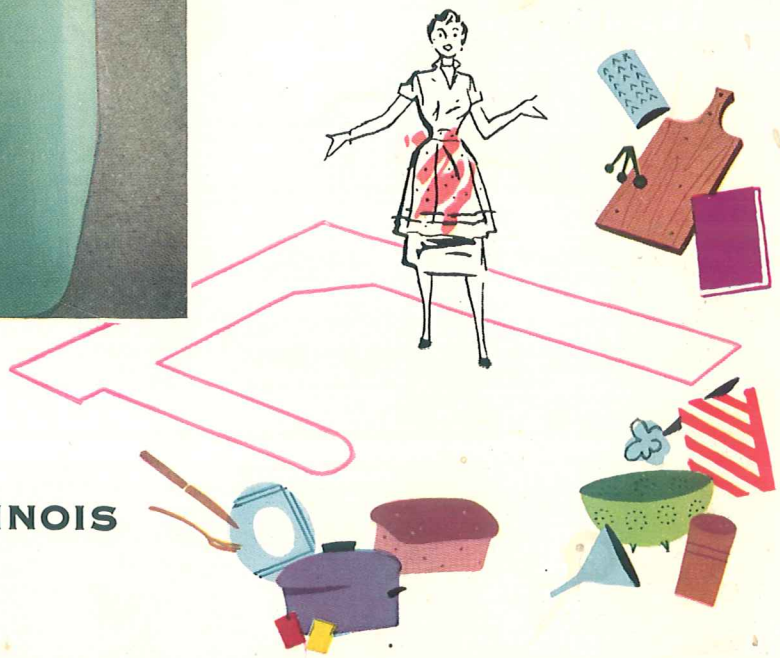


Plan for Kitchen Living



St. Charles KITCHENS • ST. CHARLES, ILLINOIS



The St. Charles Custom Kitchen business was born in 1935 to bring personalized kitchen design and custom building to home owners and planners like yourself.

Your impatience with inadequate construction of kitchens without consideration of a woman's work needs—your refusal any longer to put up with a dull, drab, awkward workroom in the vital center of a fine home—made St. Charles possible and important.

In the years since 1935, St. Charles has helped bring about a revolution in kitchen treatment which you now see reflected in leading magazines, books and latest architectural and decorator thinking. St. Charles pioneered improved fashioning of steel, combining silenced strength and beauty to surpass all other materials. St. Charles originated and perfected color finishing of steel kitchens and the application of wood fronts to strong, warp-proof steel construction.

Your St. Charles Kitchen is yours alone. Every step of the way, from the first line on the designer's board to the last finishing touch of installation, it is your ideas which guide our work. This is doubly insured by the personal service of our exclusive, factory-trained dealer in your community who is a specialist in our company methods. (See page 23 of this booklet.)

Perhaps you have not heard of St. Charles before. We are not a mass production company. St. Charles is dedicated to serving individuals who resist ordinary kitchen treatment —people who know they want the finest and who appreciate the specialized planning, skillful designing and construction, tasteful styling and unlimited decorative possibilities, custom fitting and finishing which *only* St. Charles can give. The following pages show what may be done for your home.

ST. CHARLES MANUFACTURING COMPANY

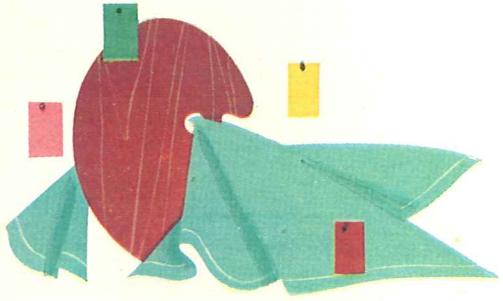
St. Charles is 40 miles west of downtown Chicago on Route 64. We would like to show you our new Tyler Road plant when you're passing this way. Visit our showrooms in Chicago at 122 South Michigan and in New York at 101 Park Avenue.

Copyright, 1954, St. Charles Manufacturing Co.

HOW YOU AND ST. CHARLES PLAN YOUR KITCHEN

for Convenience and Beauty

This page will serve as a practical outline for planning your new kitchen. There are good reasons, we think, why your kitchen choice should be St. Charles. You will understand these more clearly as you read through the pages that follow.

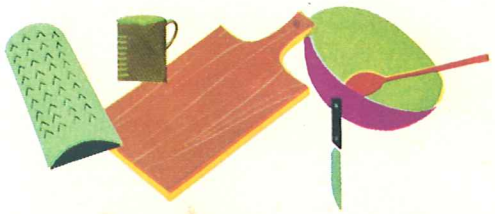


ST. CHARLES COLOR

In the strictest sense, color is more a part of decoration than of planning or construction. However, St. Charles choice of fifteen different colors makes it an important consideration from the outset. Color and decoration are discussed throughout this book with a complete listing of St. Charles colors on pages *18* and *19*.

FOOD PREPARATION AREA

Here's where kitchen efficiency starts. A sound plan right here and half the job is done because this is the area that launches more than a thousand meals a year. See pages *6*, *7*, *8*, and *9*.



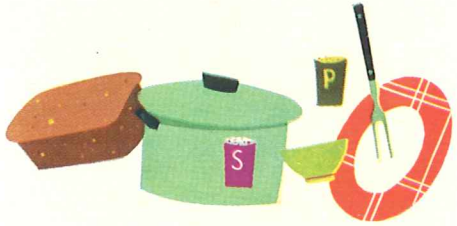
CLEAN-UP AREA

If this area suggests chores and hard work to you, you've a happy surprise in store. The whole point of St. Charles planning and custom building is to make all work in the kitchen a pleasure. See pages *10*, *11*, *12*, and *13*.



COOKING AND SERVING AREA

Here's where your own magic turns recipes into finished dishes—menus into meals. Proper arrangement moves everything along smoothly to the waiting table. See pages *14*, *15*, *16*, and *17*.



"PLUS" AREAS

Today's kitchen, beyond being a place to cook, can offer the expanded advantages of a home management area, an informal eating area, a home laundry or perhaps one of many specialized areas to meet your individual requirements. See pages *20* and *21*.







PLANNING AND CUSTOM

The types of units shown on these pages form the foundation for St. Charles planning and custom building. As you read through this booklet you will see how St. Charles has developed and added to these general storage units to give you convenience features for specific kitchen areas unequaled in the kitchen industry.



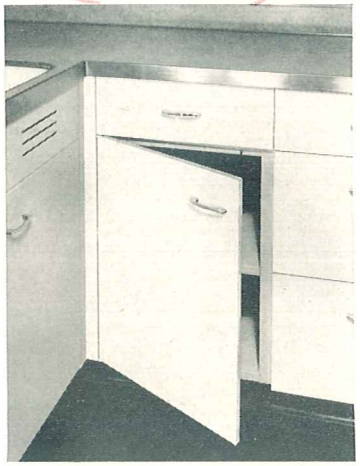
basic storage units





SINK FRONT

Encloses sink plumbing and gives a flush, unified appearance to the complete kitchen. The sink compartment is fitted with a bottom plate which provides ample storage for cleaning supplies.



CUPBOARD BASE UNITS

Single or double door. Has adjustable shelf or may be fitted with sliding shelves. All sliding shelves have nylon rollers. This unit adapts itself to storage of large items.



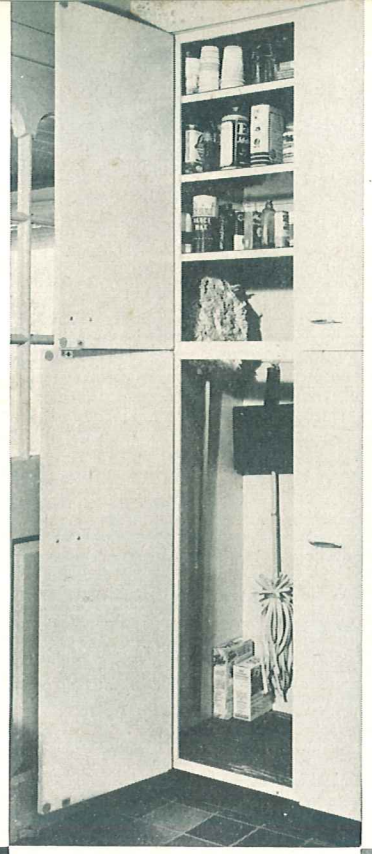


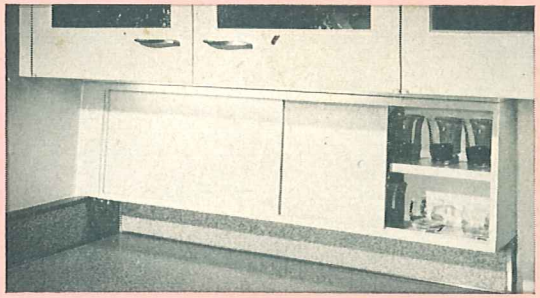
FULL-HEIGHT DOOR BASE UNITS

By eliminating the usual shallow drawer in a cupboard unit additional space is gained for storing extra tall articles. Shelf is adjustable. May be fitted with sliding shelves.

BUILDING BEGIN HERE

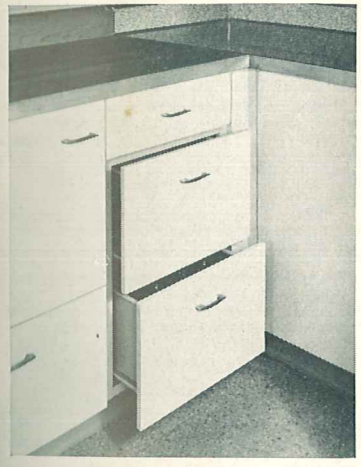
St. Charles complete custom building means that these basic units and the many special units described on the following pages can be built to meet the needs of your kitchen, whatever the conditions. None are prefabricated and stocked. Each unit is made and finished after the order is received. This means that you will have a kitchen that fits your room exactly without excessive use of wasteful fillers. This type of production gives St. Charles extreme flexibility and makes it possible to give each kitchen attention unheard of on a mass production line.





MIDWAY UNITS

Provides auxiliary storage space for the area between wall units and counter. Has sliding steel doors and one stationary shelf plus bottom shelf.



DRAWER BASE

Available with 2 depths of drawers with varying combinations, providing good visibility and making contents readily accessible. All drawers have nylon rollers and automatic stops.



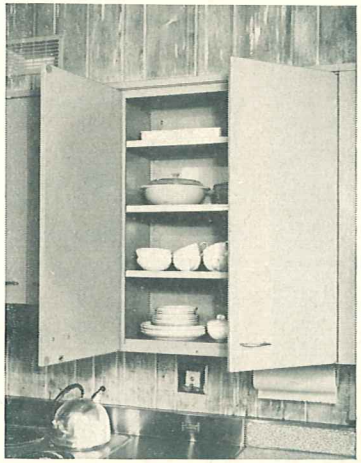
COMBINATION UNITS

Combines advantages of cupboard and deep drawer base. May be fitted with sliding shelf in cupboard area.

FULL-HEIGHT UNITS

These units make full use of wall space. The unit shown here is for implement storage with three adjustable shelves. Other full-height units are available for general and specialized storage. Additional shelves, sliding hooks, or sliding shelves may be added to the unit to meet specific needs.





WALL UNITS

Single or double door, depending on width, and available in varying heights for general storage and for use over appliances. The 36" height with three adjustable shelves plus bottom storage area provides the greatest storage space. All shelves are adjustable. All wall units have flush bottoms.

MIXING AND FOOD PREPARATION

You will want everything readily at hand when you begin mixing ingredients for baking, preparing salads, making sandwiches, and peeling, paring and cutting uncooked foods. You'll need storage for such things as flour, sugar, certain canned goods, condiments, and refrigerated storage for perishables. You will also need storage for utensils appropriate to these activities.

PLANNING HINTS FOR THIS AREA

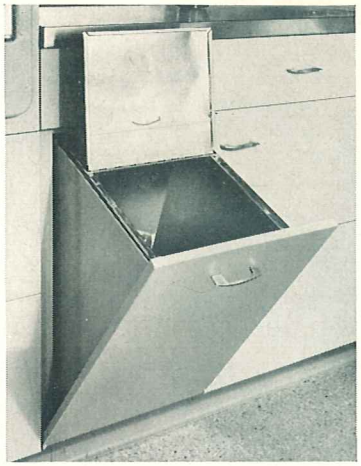
- Location of the mixing area, preferably between the sink and refrigerator.
- Light is important. Fluorescent lighting may be recessed in the flush bottom of the St. Charles wall units.
- Refrigerator door should open away from the mixing area counter so that you do not have to walk around it.
- A maple top is an ideal surface for this area.
- Adequate wall unit storage for keeping mixing ingredients is important.

special purpose units (cont.)



COMBINATION UNIT

Contains pull-out cutting board, cutlery drawer, flour, meal, and sugar bins, and bread and cake container.

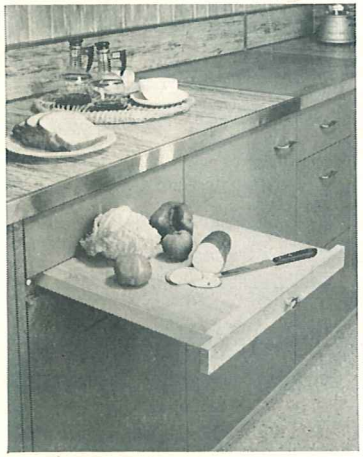


TILTING FLOUR BIN UNIT

For use where considerable baking is done. A removable insert fits into the bin. Holds up to 52 lbs. of flour.

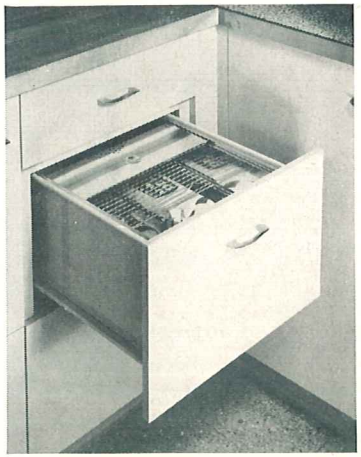
accessories





SLIDING CUTTING BOARD

Fits below shallow drawer. May be pulled out as needed.



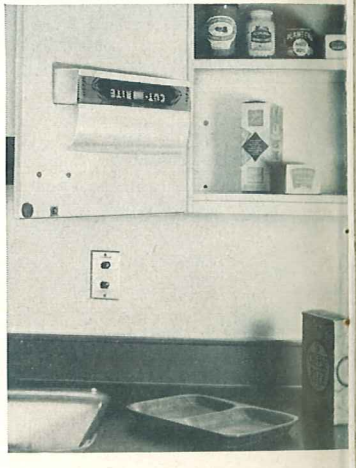
BREAD BOX

A deep tin container with sliding cover, sliding wire shelf inside provides for two-level storage.



ROTO-SHELF

Fits diagonal corner wall unit, is adjustable and has a 20" diameter rotating pan for easy access to stored items.

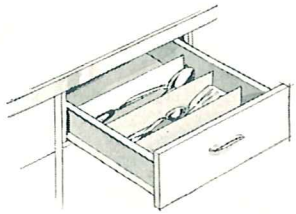


WAX PAPER HOLDER

Holds any standard box of wax paper. Attaches to back of unit door.

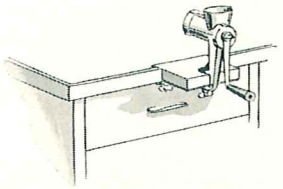
AREA (CONTINUED)





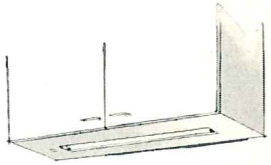
CROSS-WISE DIVIDERS

Metal dividers welded crosswise into shallow drawer.



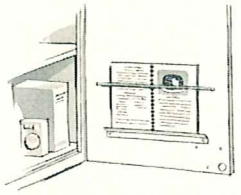
MEAT GRINDER ATTACHMENT

Clamps to edge of counter, providing sturdy extension edge to hold meat grinder.



FLUORESCENT LIGHT

Tube is recessed in space at bottom of wall unit. Electrical outlet at end to serve appliances.



COOK BOOK RACK

Book rests on ledge of stainless steel fastened to inside of door. Spring holds cook book open for following recipes.



PASTRY BOARD

For use on counter for rolling pastry or as a cutting surface. Stored in top drawer on supports snapped on sides of drawer.



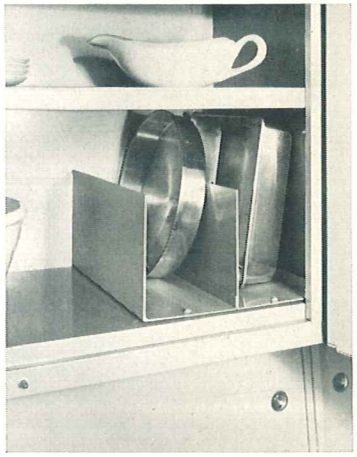
SLIDING FLOUR OR SUGAR BIN

Units exactly alike except flour bin, holding 9 lbs., is equipped with sifter and sugar bin, holding 16 lbs., has a dispenser.



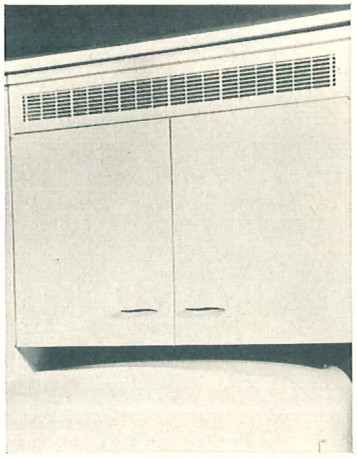
FLOUR, MEAL AND SUGAR BINS

Three receptacles with tightly fitting covers easily removed.



WALL UNIT FILE

Movable file having two compartments for such things as tins, covers, cook books, casseroles, etc.

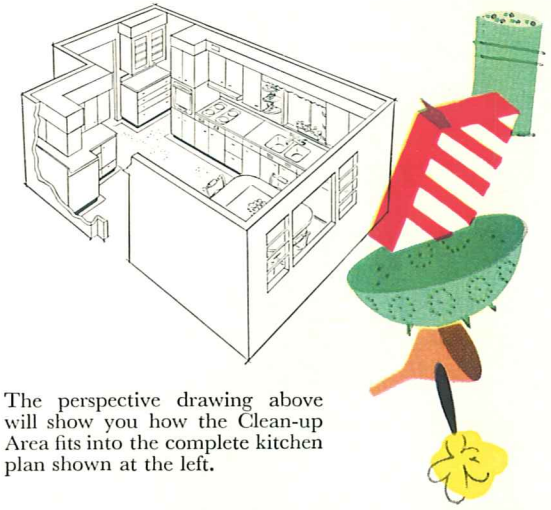


REFRIGERATOR VENTILATING UNIT

Provides adequate ventilation for refrigerator by means of 4″ duct at rear of unit. Front portion available for storage.



The importance of



The perspective drawing above will show you how the Clean-up Area fits into the complete kitchen plan shown at the left.



DECORATING HINTS FOR CLEAN-UP AREA

Louvred shutters, folded back from over-sink windows, scalloped valance boards, ruffled chintz curtains, all are window treatments that will tend to "provincialize" this area, in which sink and windows will most frequently dominate. A slip-cover, made and ruffled in a small pattern material, will stamp an earlier period on even so modern a convenience as the posture chair at your sit-down sink.

To catch the tone of today, plan horizontally paned windows, with wood-slat roller shades, accented with boldly designed, severely tailored curtains. Gooseneck spotlights, trained on a double-bowl sink below, flanked with recessed coved lighting, will emphasize the modern key.





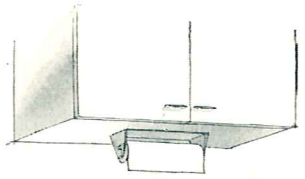
VEGETABLE STORAGE UNIT

A ventilated unit with three sliding trays for fruits and vegetables that do not require refrigeration; wire baskets are optional.

a well planned CLEAN-UP AREA

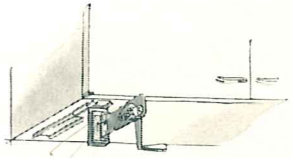
The needs of this area present special problems, all of which have their answers in the equipment which St. Charles makes available to you. It is, of course, the dirty-dish-department, and proper arrangements must be made for cleaning up in the easiest possible manner. Since this section contains your kitchen's source of water, it will be used, not only for clean-up, but for processing foods that need water in their preparation or cooking.

Dishwasher—Most standard makes may be incorporated into kitchen beneath a continuous counter top. For an exact color match, the dishwasher front may be finished at the factory along with your St. Charles Kitchen.



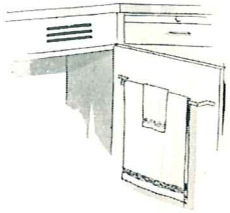
PAPER TOWEL HOLDER

Attached to bottom of wall unit. Holds any standard paper towel roll. Available in standard St. Charles colors.



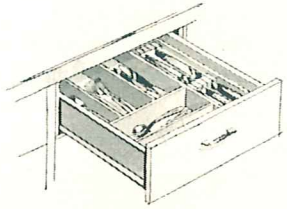
CAN OPENER BRACKET

Bracket for mounting any wall-type can opener, slides on track fastened to bottom of wall unit. Bracket may be removed for storage.



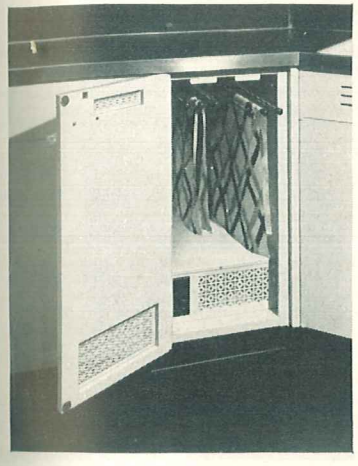
TOWEL RACK

To be attached to back of sink front door, keeping dish towels and tea towels readily at hand, where they're most frequently used.



CUTLERY TRAY

Wooden insert with compartments. For use in shallow drawers, for knives, forks, spoons, etc.



TOWEL DRIER UNIT

500-watt heating element, blower and automatic timer are located beneath sliding towel rods. Ventilated door.





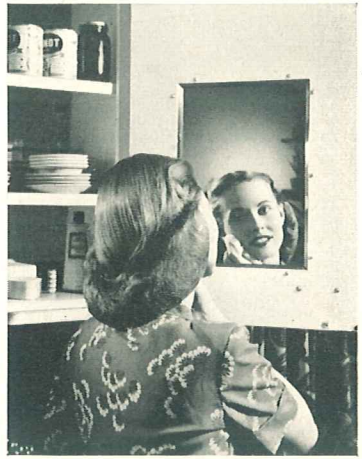
VENTILATED TRAY

For fruit or vegetable storage. Can be added to any cupboard unit.



WIRE VEGETABLE BASKETS

Set of three baskets which fit into vegetable tray for segregated storage.



CABINET MIRROR

Fitted on back of door of any wall unit or full height unit. Make-up accessories may be kept in cabinet.

CLEAN-UP AREA (CONTINUED)

Storage should be provided in this area for your soaps and cleansers, dishcloths and dishtowels, and waxing supplies. Here, too, you will want to provide for such things as dried fruits, dry vegetables not needing refrigeration, and canned foods requiring water. St. Charles anticipated each of these needs by providing an orderly arrangement to accommodate them. It is this attention to details which, when totaled up for each area, results in the easy workability of a St. Charles Kitchen.

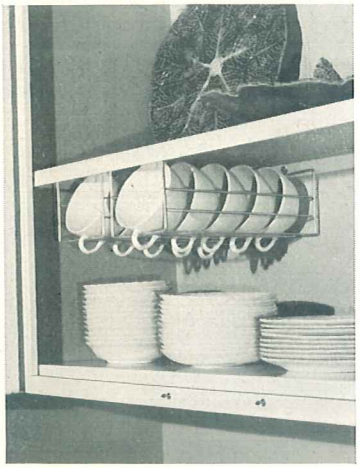
PLANNING HINTS FOR THIS AREA

- Placement of dishwasher is important, for right-handed person it should be to the left of the sink, for left-handed person, it should be to the right of the sink.
- Provide for ample counter space on each side of the sink.
- Provide storage for utensils used at the sink and then taken to other areas.
- It is desirable to locate sink under a window, assuring a good source of daylight in this much-used area. This also will allow maximum use of wall areas for storage.
- A fluorescent light mounted in the soffit over the sink will supplement the main ceiling light in your kitchen.



(accessories (cont)

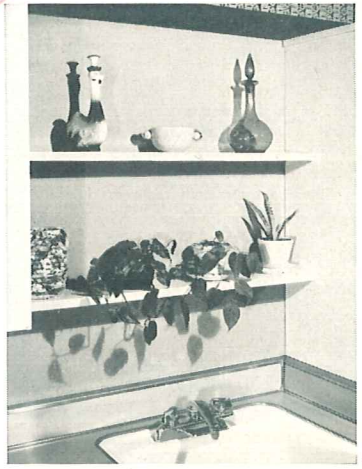




CUP RACKS

Here are two solutions to the problem of how to store cups safely . . . wire cup racks, attached to bottom of wall unit shelf, or cup rack inserted, like a shelf, in back of wall unit. This rack can also be used for storing glasses.





UTILITY SHELF

An enameled steel shelf for use between wall units adds a decorative touch when used for knick-knacks.



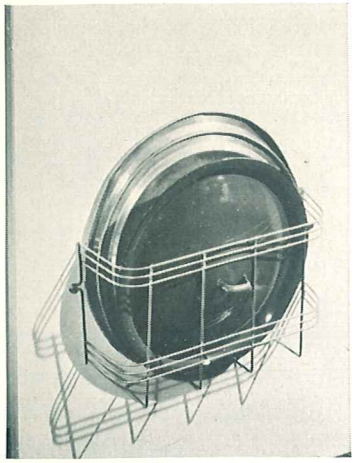
REFUSE RECEPTACLE

Galvanized container attached to inner side of sink door easily removed for disposal of contents. When door is closed, receptacle is automatically covered.



BASE SLIDING SHELVES

Can be used in any cupboard unit. Sliding feature of shelf brings the articles within easy reach.



LID RACK

Attached to back of base cabinet door. Holds lids up to 10".



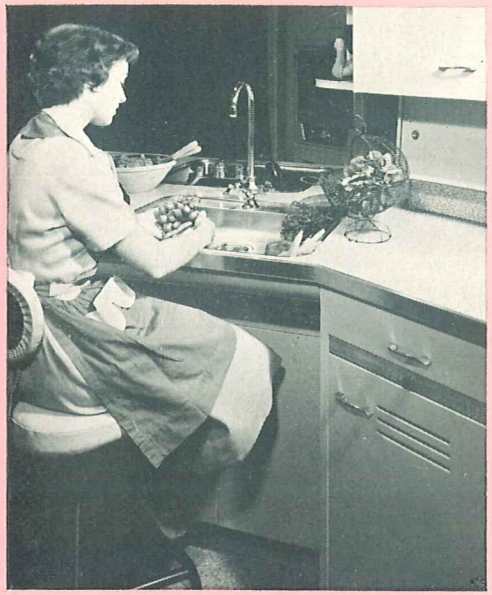
SLIDING TOWEL RACK

Three chrome rods on enameled steel bracket for convenient storage of towels in sink front area.



AUXILIARY STORAGE RACK

Attached to back of sink door holds cleansers, scouring materials, and dish cloth.



SINKS

One thinks, ordinarily, of a sink as being just that and nothing more. But, to St. Charles, a sink is a kitchen convenience that, like every other element in a kitchen, should fit your work habits and the decorative scheme of your kitchen. This is the kind of thinking that has made it possible for you to choose, from St. Charles, the sink arrangement you want. Besides the one on page four, here are three additional styles.

RECESSED SINK

The recess provides additional knee room while working at the sink.

SINK ON DIAGONAL

For use across a corner. Ideal for use with corner windows.

SIT-DOWN SINK

Now all the paring, peeling, stringing, sorting, slicing, and washing of fruits and vegetables that you've had to stand for can be done sitting down. This special, shallow sink, with its roomy recess for your knees, is St. Charles newest expression of better living in your kitchen.

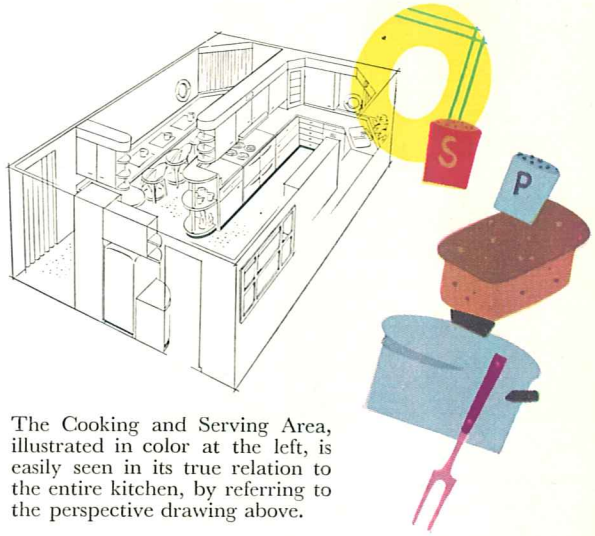






the many advantages of a St. Charles

COOKING



The Cooking and Serving Area, illustrated in color at the left, is easily seen in its true relation to the entire kitchen, by referring to the perspective drawing above.

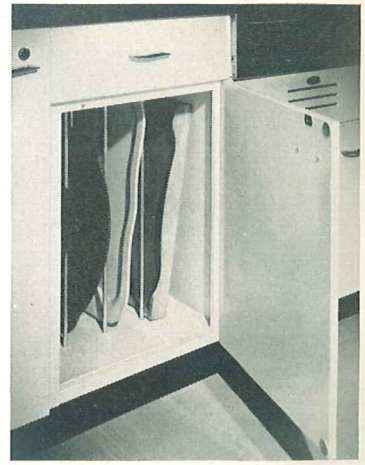
DECORATING HINTS FOR COOKING AND SERVING AREA



A range hood of stainless steel, cut in severely straight lines will emphasize a modern feeling of this interesting area. Remember built-in cooking surfaces and ovens, too, as smartly representative of the modern trend in both convenience and appearance.

For the look of "something old" in something very new, give a thought to mounting a scalloped copper hood above your range or cooking surface, with provision for suspending pans and ladles. Your high bar for snack service can well be provided with simple wooden stools, with ruffled chintz seat pads.





TRAY STORAGE UNIT

The unit is divided into four sections by chrome-plated rods. Bottom is lined with linowall, which is easily removed for cleaning.

AND SERVING AREA

As you look through the illustrations and read their descriptions appearing on these pages you will notice several of the out-of-the-ordinary things that St. Charles can do to beautify as well as simplify this part of your kitchen. Most of the activity in this area centers around the range and oven, whether a free-standing unit or separate built-ins. Twenty years of observing kitchen traffic has taught St. Charles to arrange these appliances so that you may use them with a minimum of effort and lost motion. Provision of storage for table service is also desirable here and has been adequately arranged for by St. Charles.

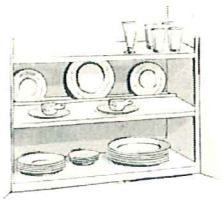
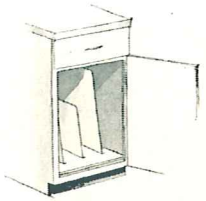


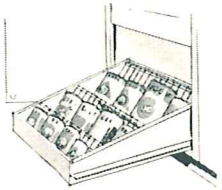
PLATE RAIL

Stainless steel rail holds plates on edge at rear of shelf.



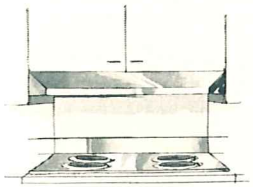
TRAY STORAGE PANEL

Steel panels fastened in bottom of cupboard unit for holding trays.



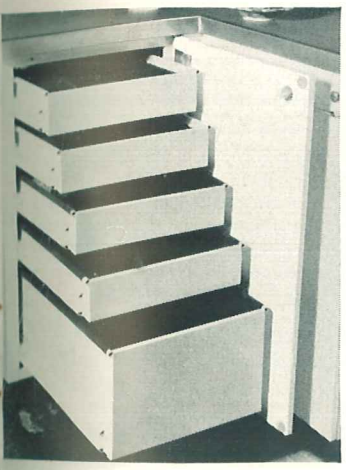
CANNED STORAGE INSERT

Wire rack fits into sliding shelf for convenient storage of canned goods.



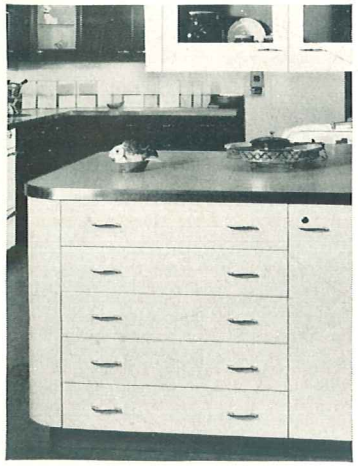
RANGE HOOD

Made of stainless steel. Fits beneath wall unit above range.



SILVER STORAGE

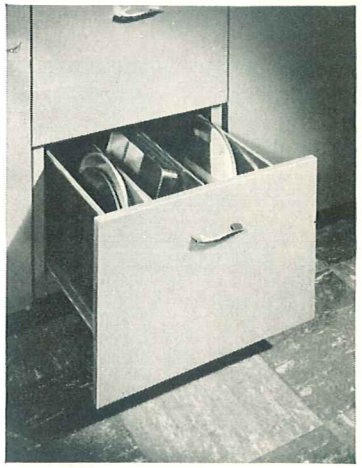
Unit has five sliding, partitioned drawers lined with tarnish-proof Pacific cloth. Cover of Pacific cloth also covers silver in each drawer. Two upper shelves have inserts compartmented for silver.



LINEN STORAGE

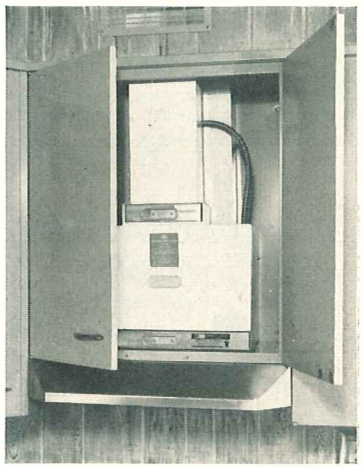
Has five wide, shallow drawers for storing table linens with as little folding as possible, to avoid unnecessary wrinkles.





LID AND TIN FILE

Any deep drawer may be fitted with dividers for vertical filing of pie and cake tins or lids up to 9″ in diameter.



VENTILATING UNIT

Unit with exhaust fan for use above range. Comes complete with stainless steel range hood and four-speed control switch. Two filters trap grease before exhausting through duct work to outside.

COOKING AND SERVING AREA
CONTINUED

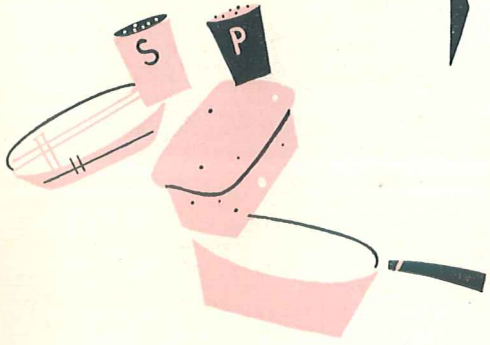
In this area, you will want to keep handy certain foods that need little or no preparation, but go directly to the table or range. Some of these would be canned foods, cereals, crackers, tea and coffee, and macaroni. There should also be some supplementary storage, smaller than provided in the preparation area, for sugar, flour, and seasonings. In the serving area you will want storage for table linens, silverware, dishes and glassware.

PLANNING HINTS FOR THIS AREA

- Counter space is important next to the range burners; a stainless steel insert in the counter top next to the range will protect your counter from hot pans.
- Large wall units are desirable to store dishes.
- Fluorescent lighting may be recessed in the bottom of wall units.
- Removal of cooking fumes should be provided for with a ventilation unit over range burners.
- A serving counter close to dining area will prove a handy place to organize food and dishes before taking them to the table.



(accessories (cont.)





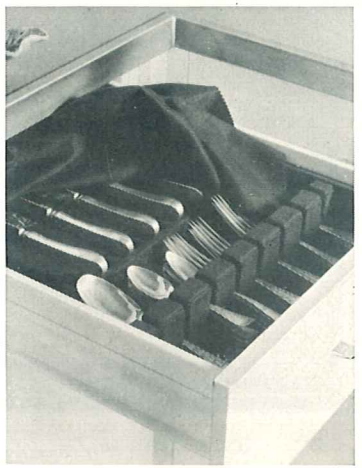
STEP SHELF

Two shelves for storing condiments and other small articles within reach and visibility.



HALF SHELF

Shelf is half as deep as regular shelf. Use it in wall units, to store small articles at two levels in back, leaving room for tall items on the shelf below.



SILVER STORAGE DRAWER

Drawer lined and covered with Pacific cloth, and compartmented for flat silver.



CUTLERY DRAWER

Separate compartments for kitchen cutlery and other small articles. Bottom of drawer lined with protective Linowall.

BUILT-IN COOKING UNITS

Wonderful things can happen to your oven and cooking surface, when they become a part of your new St. Charles Kitchen. If you have always thought of them as only necessities in your kitchen, you're due for a happy surprise!

Here, in a variety of custom treatments, they can be blended into the decorative beauty of your kitchen. Ovens may be built in, at comfortable waist-high levels. Surface cooking units, in a variety of burner arrangements, can be inserted into protective, stainless steel counter tops. Conventional ranges may be built in with stainless steel inserts surrounding the burners.

This flexibility is, of course, the matchless product of custom-building, that lets you *have* what you *want* from St. Charles.



BUILT-IN OVENS AND SURFACE UNITS

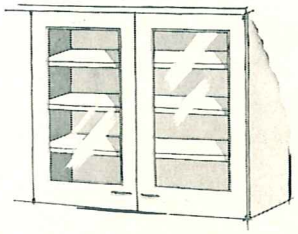
For surface or drop-in burners, St. Charles provides custom tops and base units to accommodate all makes of equipment. For use with ovens, St. Charles provides a specially designed full-height unit for all makes.

FINISHING TOUCHES



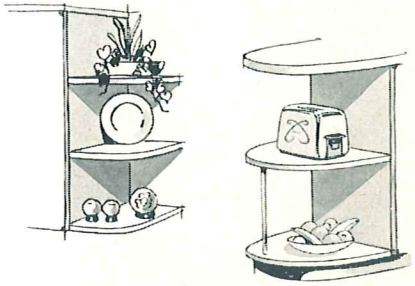
DISTINCTIVE HARDWARE

St. Charles door and drawer handles are of exclusive design, their slender, graceful lines lending distinction and identification to your kitchen. You may choose from four finishes—brass, black, and brushed or polished chrome.



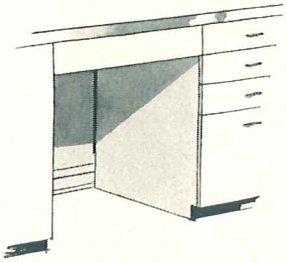
GLASS DOORS

You may have glass panels in any wall unit door, to display lovely china or glassware, or to show a second color used as an interior finish.



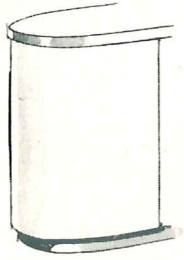
DECORATIVE SHELVES

These shelves, covered in material matching your counter-tops, may be used to finish off the ends of rows of wall or base units.



APRON PANELS

These form a connecting link without interrupting the flow of design, whenever it is desirable to leave space between two base units.



RADIUS END PANELS

Gracefully curved end panels may be used to round off the otherwise square corners of end cabinets placed near doors or other traffic points.

TUMBLER LOCKS

Any drawer or door may be fitted with one of these sturdy locks.

WROUGHT IRON LEGS

A decorative touch of great usefulness in establishing the modern feeling.

GRILLED DOORS

Decorative as well as practical, they may be installed wherever added ventilation is wanted.



Color photograph courtesy of "Living for Young Homemakers."

An open plan kitchen, designed and built by St. Charles and selected by "Living for Young Homemakers," for favorable editorial comment.

THE CHARM OF *St. Charles* COLOR IN YOUR KITCHEN

The charm of color has found increasingly pleasant use in our homes during the past years, but full-color application was stopped cold at the kitchen door to the disappointment of thoughtful women. Though high on the want list of women everywhere, steel kitchens in color were an impractical dream until seven years ago when St. Charles introduced another "first" idea in custom kitchens—color finishes on steel. Today, you may benefit from these years of experience by having the color or combination of colors you and the decor of your home may require.

Here, in the choice or interplay of colors, you can reach an ultimate of personal expression. Consider, for example, doing upper units in one color and lower units in another—units on one wall in a different color from those on another—contrasting interiors with exteriors in glass-doored units. Will you blend your kitchen into other parts of your home, or set it apart with color? Use deep tones, to quiet glaring sunlight? Brighten dark corners with high-key colors? St. Charles makes all of these things possible. So think about the charm of color as your kitchen plan takes shape.



NATURAL WOOD EXTERIORS, TOO

For those who prefer the decorative effect of wood, yet want the advantage of steel construction, St. Charles has originated custom construction of solid steel casework combined with natural wood doors and drawer fronts. Prime birch, finished in natural tone or in a soft, dark brown, lets your St. Charles Kitchen display the texture of natural wood, while you enjoy the long life and low maintenance of custom-built steel.



HERE IS YOUR CHOICE OF COLORS BY ST. CHARLES

Sunny Yellow	Ice Blue	Sea Green
Sand Beige	Terra Cotta	Spice Brown
Pine Green	Shell Pink	Sky Blue
Charcoal	Autumn Gold	Deep Aqua
Stratford Yellow	Sherwood Green	White

If the situation demands, any color you want may be matched by special schedule arrangement.

"PLUS" AREAS IN YOUR KITCHEN



Here are suggestions for other functions that can be combined with your kitchen, made possible by the complete flexibility of St. Charles custom-building. With the development of one or more of these "plus" areas in your plan, your kitchen's usefulness and your convenience are instantly multiplied. Imagine, for example, the time-saving utility of a wisely planned laundry area, a comfortable, sit-down planning area, an eating area for 'tween-meal snacks or family meals—all so easily and so naturally absorbed within your practical kitchen plan. The few examples on these pages are sure to stimulate your own imagination to suggest "plus" areas best suited to *your* needs.

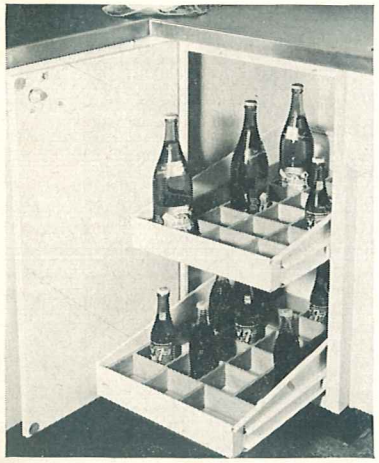


SERVICE PANTRY

Here in the service pantry, everything is conveniently at hand for the preparation of refreshments and storage of supplies required for this pleasant task. This relieves kitchen congestion, at the time when the kitchen proper is at its pre-dinner busiest.

EATING AREAS

This typical arrangement adds remarkably to the convenience and pleasantness of the modern kitchen. Serving and clean-up are accelerated by the pass-through arrangement and the suspended units which offer easy access from either side.



BOTTLE STORAGE UNIT

Contains two sliding shelves, behind a locking, full-height door, each fitted with a wooden insert providing individual compartments for bottles, openers, and other associated accessories. Divider inserts are available separately for use in any sliding shelf.



DIVIDER UNIT

Separating kitchen proper from dining area, provides extra shelf-storage space, accessible through doors on either side.





ROVING WORK CENTER

Incorporating special-purpose units and accessories of your selection, is mounted on large, quiet casters for easy movement to any convenient location.



SERVICE STORAGE

Broad drawers, for flat, wrinkle-free storage of table linens, topped by glass-doored display of your nicest china.





UTILITY—PLANNING

A maple cutting board, at easy, sit-down level, serves as a handy planning desk in its off-duty hours.

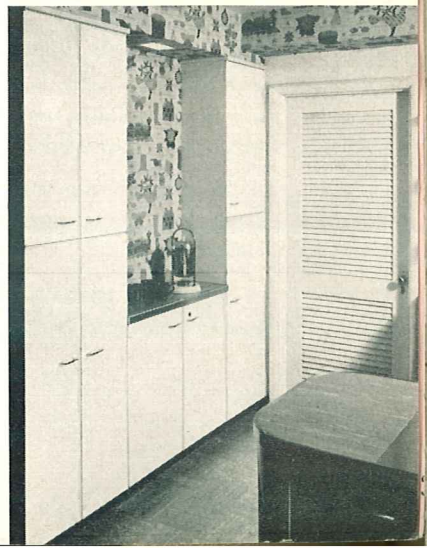


SOILED LINEN UNIT

Contains a spacious bin, attached to a tilting door front that is louvred for adequate ventilation.

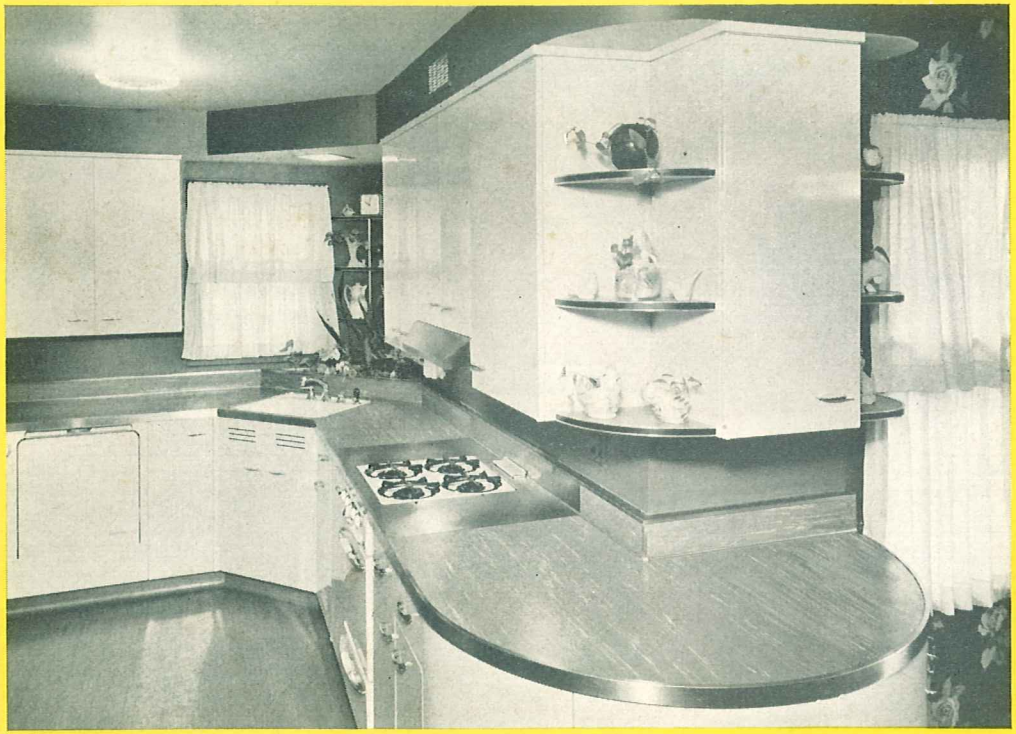
LAUNDRY AREA

In the laundry area, designed by St. Charles, provision can be made to build in equipment beneath a counter top, thereby blending the appliances themselves into your decorative scheme.

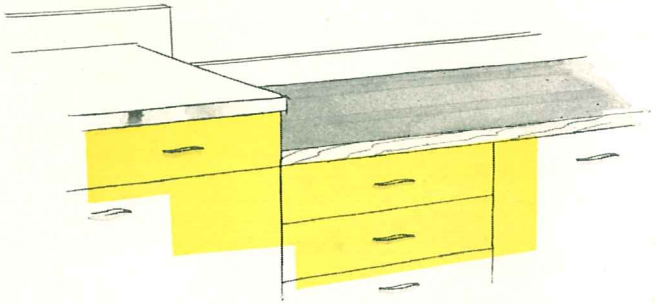


AUXILIARY STORAGE

Generous cupboard storage and serving surface combine to form a useful "buffet" in this auxiliary storage area.



CONVENIENT TWO-LEVEL TOPS



Lower surface-level may be incorporated in your St. Charles kitchen, providing greater comfort for working when seated or a more convenient working level for mixing or whipping ingredients in bowls. This also provides comfortable counter height for children's use.

CUSTOM SINK TOPS AND COUNTERS

A St. Charles one-piece, continuous counter top marks the truly custom-built kitchen and plays an important part in making the kitchen fit right and look right. Its smooth, continuous surface is built at the factory to the shape and dimensions your room requires. The foundation is a sturdy steel core, reinforced for strength and rigidity. To this core the covering material of your choice (Vinyl, Formica, Textolite, Granette Corlon) is bonded with a waterproof cement. Sink bowls may be porcelain enameled cast iron, porcelain enameled pressed steel, or stainless steel and are sealed in the top with a waterproof connection.

If desired you may have the entire top of stainless steel. This makes an excellent working surface and is as adaptable to custom building as is a Vinyl or Formica top.

Inserts of various materials may be built into the counter top, examples are shown on this page.



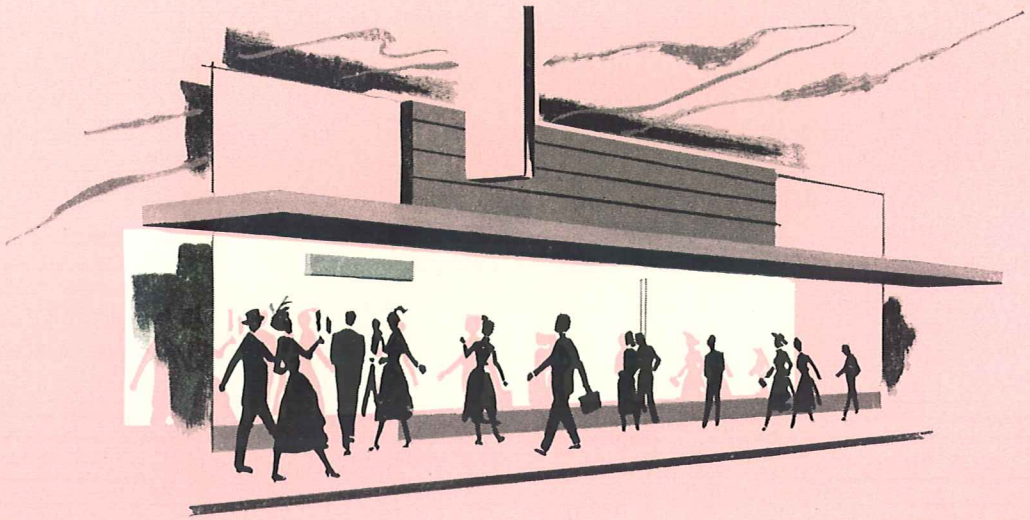
STAINLESS STEEL INSERT

Stainless steel inserts, built into any top, are extremely useful next to a free-standing range, providing damage-proof surfaces on which hot cooking utensils may be placed directly upon removing them from the range.



MAPLE

Because of its special value as a surface for cutting, mixing or rolling, this material rates high on the wanted list for most kitchens. It is especially desirable in the mixing and food preparation area.



THE PART YOUR ST. CHARLES DEALER PLAYS

Now that you have read this booklet explaining what you can expect of your St. Charles Kitchen, your next step should be to see your St. Charles Dealer. Using his wealth of experience and your own ideas, he will develop a plan which will become the basis for the factory's blueprint in custom-building your individual St. Charles Kitchen. Your St. Charles dealer is a specialist in planning custom-built kitchens—a trained expert who can design your kitchen to interpret your ideas. He has trained personnel to install the kitchen properly and is prepared to co-ordinate all the trades needed for completing your kitchen. His guidance and advice can assure you of the full satisfaction you deserve to enjoy in your new kitchen.

If you desire, your St. Charles dealer can also advise you wisely, of ways to finance your new kitchen investment. There are several plans available and he can help you to find the one that's best for your budget.

See him soon and get an early start toward the best kitchen you can possibly buy . . . custom-built of steel, by St. Charles.

Look for the name and address of your St. Charles dealer in the yellow pages of your phone book.

StC

ST. CHARLES MANUFACTURING COMPANY • ST. CHARLES, ILLINOIS

St. Charles

KITCHENS

CUSTOM-BUILT OF STEEL



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KITCHEN DESIGNERS

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